

YOUNG CHEFS® ACADEMY

CORPORATE TEST KITCHEN

Apple Pear Crisp

A Young Chefs® Academy Recipe

Ingredients	Equipment
2 lbs. of apples (use a variety of jonathan, rome, pippin, honey crisp, pink lady, winesap or granny smith) 2 lbs of firm pears 2 oz sugar 1 lemon, juiced	Knife Cutting board Measuring cups/spoons Pastry blender Peeler Bowl 9x13 casserole pan, buttered
<i>Topping</i>	
8 oz butter, cut into large dice 12 oz brown sugar 1 tsp cinnamon 1 cup (5 oz) all purpose flour 2 cups (7 oz) quick oats 1 cup (4 oz) pecans or walnuts, optional	
Vanilla ice cream for serving	

Let's Get Cooking!

1. Peel, remove the core and cut apples and pears into large chunks.
2. Toss apples and pears with sugar and lemon juice. Put into prepared pan.
3. Using a pastry blender, cut the butter into the flour/oat mixture until you have pea size pieces.
4. Sprinkle the topping over the apples and pears evenly.
5. Bake in a 350 degree oven for 45 minutes until apples are tender and the top is nicely brown.

Yield: about 8 servings

